

Patent Abstracts of Japan

PUBLICATION NUMBER : 62151135
PUBLICATION DATE : 06-07-87

APPLICATION DATE : 24-12-85
APPLICATION NUMBER : 60289487

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INT.CL. : A23G 3/00

TITLE : PRODUCTION OF RYE SNACK

ABSTRACT : PURPOSE: To obtain a rye snack having dense texture, good touch to the teeth and improved color tone and taste, obtained by cooking a blended raw material having a specific composition mainly comprising rye by a twin screw extruder.

CONSTITUTION: 100pts.wt. raw material powder mainly comprising rye is blended with 0.2~1.0pt.wt. water-insoluble edible fine powder. Calcium sulfate, calcium secondary phosphate, calcium carbonate, magnesium carbonate, animal calcium, kaolin, diatomaceous earth, plant fiber, etc., may be cited as the edible fine powder. The mixed powder is cooked by a twin screw extruder of same direction revolution type at low speed rotation. The cooking treatment part of the screws has 20~40wt% based on total length of counter flow screws.

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